

New Year's Eve 2024

£170 per person

VEUVE CLICQUOT

"Yellow Label" Brut, Reims 125ml

for the table

FANCY HASH BROWN 🌱

hash brown, crème fraîche

GRILLED OYSTER 🌱

hollandaise brûlée

CHEESY POLENTA CROQUETAS 🌱 🌱

black truffle mayo

BEEF TARTARE 🌱

potato crisp, harissa oil, crispy shallots

choose one from each section

WILD MUSHROOM & TRUFFLE SOUP 🌱 🌱

tempura crisps

CURED TROUT ON TOAST

horseradish cream cheese, pickled onion, dill

FOIE GRAS CRÈME BRÛLÉE

pork crackling, marmalade, brioche

KING PRAWNS 🌱

garlic butter, white wine, chilli



TRUFFLE & BURRATA RAVIOLI 🌱

Parmesan

LOBSTER THERMIDOR

raclette, chips

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

LAMB CUTLETS 🌱

braised shoulder Shepherd's Pie, winter greens, gravy

STICKY MARMALADE ROLL 🌱

homemade brioche, orange marmalade, vanilla ice cream

CHOCOLATE MOUSSE 🌱 🌱

caramel, shortbread, chocolate ice cream

PLUM PUDDING 🌱

plum cobbler, roasted plum ice cream

COFFEE & TEA

house selection



Corporate Chef Maxwell Terheggen

Executive Chef Jonathon Bowers

🌱 Gluten Free 🌱 Vegetarian 🌱 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.